

NINJA®

BN800UK

INSTRUCTIONS

3-IN-1 FOOD PROCESSOR WITH AUTO-IQ®



THANK YOU

for purchasing the Ninja® 3-in-1 Food Processor with Auto-iQ®



REGISTER YOUR PURCHASE



ninjakitchen.co.uk/register-guarantee/



Scan QR code using mobile device

RECORD THIS INFORMATION

Model Number: _____

Serial Number: _____

Date of Purchase: _____
(Keep receipt)

Store of Purchase: _____

TECHNICAL SPECIFICATIONS

Voltage: 220-240V, 50-60Hz-

Power: 1200 Watts

**PLEASE READ CAREFULLY AND
KEEP FOR FUTURE REFERENCE.**

TIP: You can find the model and serial numbers on the QR code label on the back of the unit by the power cord.

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PRODUCT REGISTRATION

Please visit ninjakitchen.co.uk to register your new Ninja® product within 28 days of purchase. You will be asked to provide the store name, date of purchase, and model number along with your name and address.

The registration will enable us to contact you in the unlikely event of a product safety notification. By registering, you acknowledge you have read and understood the instructions for use and warnings set forth in the accompanying instructions.

IMPORTANT SAFETY INSTRUCTIONS

PLEASE READ CAREFULLY BEFORE USE • FOR HOUSEHOLD USE ONLY

⚠ WARNING

To reduce the risk of injury, fire, electrical shock or property damage, basic safety precautions must always be followed, including the following numbered warnings and subsequent instructions. Do not use appliance for other than intended use.

- 1 Read all instructions prior to using the appliance and its accessories.
- 2 Carefully observe and follow all warnings and instructions. This unit contains electrical connections and moving parts that potentially present risk to the user.
- 3 Take your time and exercise care during unpacking and appliance setup. This appliance contains sharp, loose blades that can cause injury if mishandled.
- 4 Take inventory of all contents to ensure you have all parts needed to properly and safely operate your appliance.
- 5 Blades are sharp. Handle carefully.
- 6 This product is provided with a Stacked Blade Assembly and a Chopping Blade Assembly. **ALWAYS** exercise care when handling blade assemblies. The blade assemblies are sharp and are **NOT** locked in place in their containers. The blade assemblies are designed to be removable to facilitate cleaning and replacement if needed. **ONLY** grasp the blade assembly by the top of the shaft. Failure to use care when handling the blade assemblies will result in a risk of laceration.
- 7 **ALWAYS** exercise care when handling the Pro Extractor Blades® Assembly. The blades are sharp. **ONLY** grasp the Pro Extractor Blades® Assembly by the outer perimeter of the blade assembly base. Failure to use care when handling the blade assembly will result in a risk of laceration.
- 8 Turn the appliance **OFF**, then unplug the appliance from the socket when not in use, before assembling or disassembling parts, and before cleaning. To unplug, grasp the plug by the body and pull from the socket. **NEVER** unplug by grasping and pulling the flexible cord.
- 9 Before use, wash all parts that may contact food. Follow washing instructions covered in this instruction manual.
- 10 Before each use, inspect blade assemblies for damage. If a blade is bent or damage is suspected, contact SharkNinja to arrange for replacement.
- 11 **DO NOT** use this appliance outdoors. It is designed for indoor household use only.
- 12 **DO NOT** operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. This appliance has no user-serviceable parts. If damaged, contact SharkNinja for servicing.
- 13 This appliance has important markings on the plug blade. The entire supply cord is not suitable for replacement. If damaged, please contact SharkNinja for service.
- 14 Extension cords should **NOT** be used with this appliance.
- 15 To protect against the risk of electric shock, **DO NOT** submerge the appliance or allow the power cord to contact any form of liquid.
- 16 **DO NOT** allow the cord to hang over the edges of tables or worktops. The cord may become snagged and pull the appliance off the work surface.
- 17 **DO NOT** allow the unit or the cord to contact hot surfaces, including stoves and other heating appliances.
- 18 **ALWAYS** use the appliance on a dry and level surface.
- 19 **DO NOT** allow children to operate this appliance or use as a toy. Close supervision is necessary when any appliance is used near children.
- 20 This appliance is **NOT** intended to be used by people with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- 21 **ONLY** use attachments and accessories that are provided with the product or are recommended by SharkNinja. The use of attachments, including canning jars, not recommended or sold by SharkNinja may cause fire, electric shock, or injury.
- 22 **NEVER** place a blade assembly on the motor base without it first being attached to its corresponding container (Jug or cup) with the lid also in place.
- 23 Keep hands, hair, and clothing out of the container when loading and operating.
- 24 During operation and handling of the appliance, avoid contact with moving parts.
- 25 **DO NOT** fill containers past the **MAX FILL** or **MAX LIQUID** lines.
- 26 **DO NOT** operate the appliance with an empty container.
- 27 **DO NOT** microwave any containers or accessories provided with the appliance.
- 28 **NEVER** leave the appliance unattended while in use.
- 29 **DO NOT** blend hot liquids. Doing so may result in pressure buildup and steam exposure that can pose a risk of the user being burned.
- 30 **DO NOT** process dry ingredients with the Single-Serve Blending Cup and Pro Extractor Blades® Assembly, the Jug and Stacked Blade Assembly, or the processor bowl and Chopping Blade Assembly.
- 31 To reduce the risk of injury, never place Chopping Blade Assembly or discs on base without first putting bowl properly in place.
- 32 **DO NOT** perform grinding operations with the Single-Serve Blending Cup and Pro Extractor Blades® Assembly, the Jug and Stacked Blade Assembly, or the processor bowl and Chopping Blade Assembly.

SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS

PLEASE READ CAREFULLY BEFORE USE • FOR HOUSEHOLD USE ONLY

⚠ WARNING

To reduce the risk of injury, fire, electrical shock or property damage, basic safety precautions must always be followed, including the following numbered warnings and subsequent instructions. Do not use appliance for other than intended use.

- 33 NEVER** operate the appliance without lids and caps in place. **DO NOT** attempt to defeat the interlock mechanism. Ensure the container and lid are properly installed before operation.
- 34** Before operation, ensure all utensils are removed from containers. Failure to remove utensils can cause containers to shatter and potentially result in personal injury and property damage.
- 35** Keep hands and utensils out of containers while chopping to reduce the risk of severe personal injury or damage to the blender/food chopper. A scraper may be used **ONLY** when the blender or processor is not running. When using the processor, always use food pusher to add food. **NEVER** add food by hand.
- 36** If you find unmixed ingredients sticking to the sides of the cup, stop the appliance, remove the blade assembly, and use a scraper to dislodge ingredients.
- 37 DO NOT** open the Jug's pour spout cap while blender is operating.
- 38** If you find unmixed ingredients sticking to the sides of the Jug, stop the appliance, remove the lid, and use a spatula to dislodge ingredients. **NEVER** insert your hands into the Jug, as you may contact one of the blades and experience a laceration.
- 39 DO NOT** attempt to remove the container or lid from the motor base while the blade assembly is still spinning. Allow the appliance to come to a complete stop before removing lids and containers.
- 40** If the appliance overheats, a thermal switch will activate and temporarily disable the motor. To reset, unplug the appliance and allow it to cool for approximately 30 minutes before using again.
- 41 DO NOT** expose the containers and accessories to extreme temperature changes. They may experience damage.
- 42** Upon completion of processing, ensure the blade assembly is removed **BEFORE** emptying container's contents. Remove the blade assembly by carefully grasping the top of the shaft and lifting it from the container. Failure to remove the blade assembly before emptying the container results in a risk of laceration.
- 43** If using the Jug's pour spout, hold the cover in place on the container or ensure lid lock is engaged when pouring to avoid risk of injury.
- 44** Remove the Pro Extractor Blades® Assembly from the Single-Serve Cup upon completion of blending. **DO NOT** store ingredients before or after blending them in the cup with the blade assembly attached. Some foods may contain active ingredients or release gases that will expand if left in a sealed container, resulting in excessive pressure buildup that can pose a risk of injury. For ingredient storage in the cup, use only Spout Lid to cover.
- 45** The maximum wattage rating for this appliance is based on the configuration of the Pro Extractor Blades® Assembly and Single-Serve Cup. Other configurations may draw less power or current.
- 46 DO NOT** submerge the motor base or control panel in water or other liquids. **DO NOT** spray motor base or control panel with any liquid.
- 47 DO NOT** attempt to sharpen blades.
- 48** Turn off the appliance and unplug the motor base before cleaning.

SAVE THESE INSTRUCTIONS

PARTS

There are a variety of accessories that are compatible with this blender series.

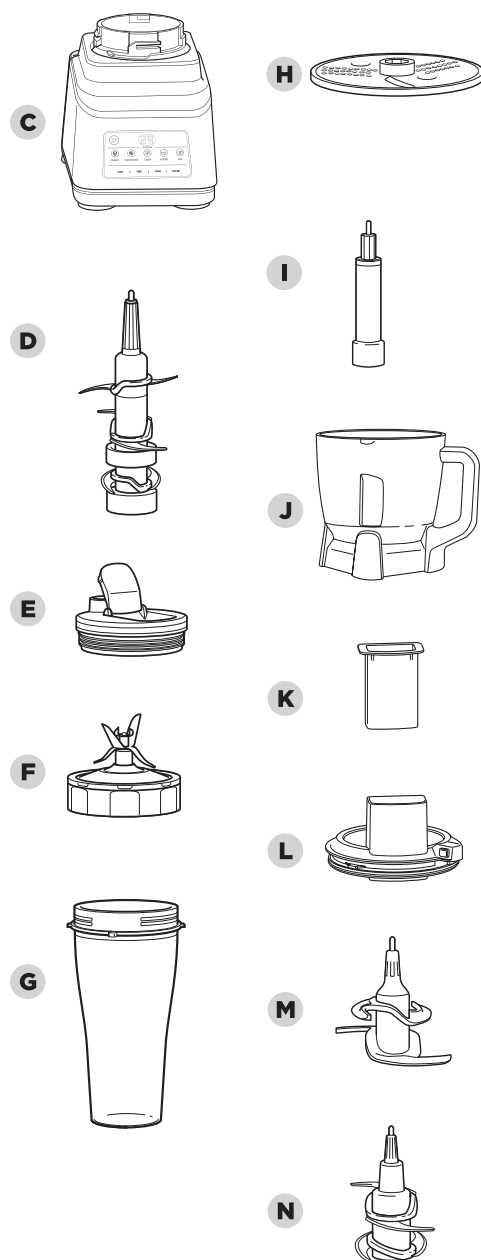
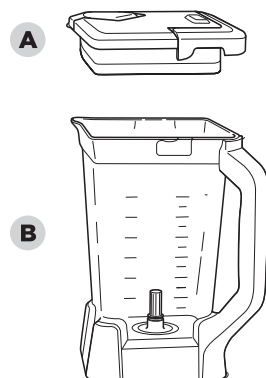
NOTE: The top flap of your box shows the select accessories that are included with your model.

To purchase more accessories and find great recipes, visit ninjakitchen.co.uk

PARTS

- A** Jug Lid
- B** 2.1L* Total Crushing® Jug
- C** Motor Base
(attached power cord not shown)
- D** Stacked Blade Assembly
- E** Spout Lid
- F** Pro Extractor Blades® Assembly
- G** 700ml Single-Serve Cup
- H** Reversible Slicing/Grating Disc
- I** Disc Adapter
- J** Food Processor Bowl
- K** Pusher for Feed Chute Lid
- L** Feed Chute Lid
- M** Dough Blade Assembly
- N** Chopping Blade Assembly

*1.8L max liquid capacity.



BEFORE FIRST USE

IMPORTANT: Review all warnings on pages 4-7 before proceeding.

DID YOU KNOW?

- You can take your drinks on the go using the spout lid.

NOTE: All attachments are BPA free and dishwasher safe. It is recommended that the containers, lids, and blade assemblies be placed on the top rack of the dishwasher. Ensure blade assemblies and lids are removed from the containers before placing in the dishwasher. Exercise care when handling blade assemblies.

- 1** Remove all packaging materials from the unit. Exercise care when unpacking blade assemblies, as the blades are sharp.
- 2** The Chopping Blade Assembly and Stacked Blade Assembly are **NOT** locked in place in their containers. Handle the Chopping Blade Assembly and Stacked Blade Assembly by grasping the top of the shaft.
- 3** Handle the Pro Extractor Blades® Assembly by grasping around the perimeter of the blade assembly base.
- 4** Wash containers, lids, and blade assemblies in warm, soapy, water using a dishwashing utensil with a handle to avoid direct contact with the blades. Exercise care when handling blade assemblies, as the blades are sharp.
- 5** Thoroughly rinse and air-dry all parts.
- 6** Wipe control panel with a soft cloth. Allow it to dry completely before using.

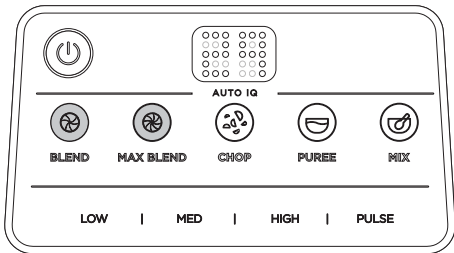
FEATURES

⏻ Use the Power button to turn the unit on or off.

AUTO-IQ® PROGRAMS

Intelligent preset programs combine unique blending and pausing patterns that do the work for you. Once a preset program is selected, it will start immediately and automatically stop when blending is complete. To stop blending before the end of the program, press the currently active button again.

AUTO-IQ® PROGRAMS FOR THE TOTAL CRUSHING® JUG



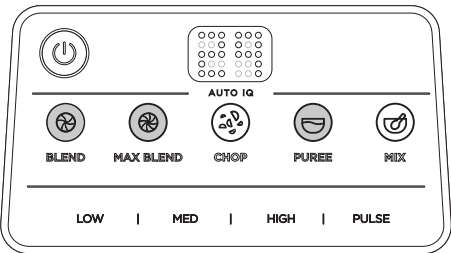
BLEND

Make drinks containing fresh or frozen fruit, liquids and ice, or blend together dips, dressings and salsas.

MAX BLEND

Ideal for tougher ingredients including skins, seeds and stems or when you want an even smoother result.

AUTO-IQ® PROGRAMS FOR THE SINGLE-SERVE CUP



BLEND

Make drinks containing fresh or frozen fruit, liquids and ice, or blend together dips, dressings and salsas.

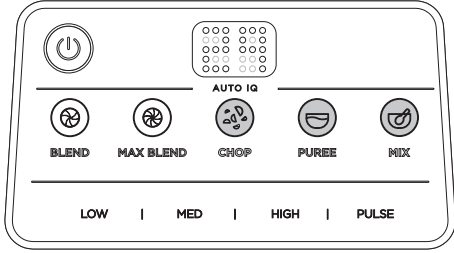
MAX BLEND

Ideal for tougher ingredients including skins, seeds and stems or when you want an even smoother result.

PUREE

Great for blending dips, sauces, spreads and more with a really smooth consistency.

AUTO-IQ® PROGRAMS FOR THE FOOD PROCESSOR® BOWL



CHOP

Timed pulses and pauses to give you consistent chopping results.

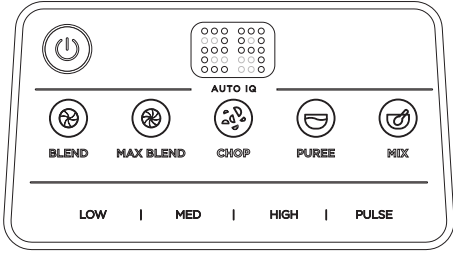
PUREE

Great for blending dips, sauces, spreads and more with a really smooth consistency.

MIX

Quickly mix together doughs and batters for pizzas, bread, pastry and cakes.

MANUAL PROGRAMS



LOW, MEDIUM, and HIGH

When selected, each of these speeds runs continuously until pressed again to turn off. They do not work in conjunction with any Auto-iQ® programs.

PULSE

Offers greater control of pulsing and blending. Operates only when PULSE is pressed. Use short presses for short pulses and long presses for long pulses.

NOTE: The unit can detect which container is installed on the motor base. Only the functions available for a particular container will illuminate on the control panel.

USING THE TOTAL CRUSHING® JUG

IMPORTANT: Review all warnings on pages 4-7 before proceeding.

IMPORTANT: As a safety feature, if the Jug and lid are not properly installed, the timer will display "... .." and the motor will be disabled. If this happens, repeat **step 5** on the following page. When the Jug and lid are properly installed, the program button LEDs will illuminate, indicating the appliance is ready to use.

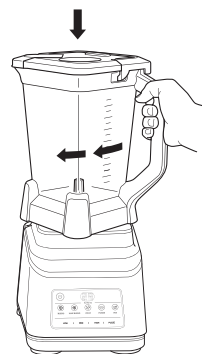
NOTE: Auto-IQ® programs have pauses and changes in speed throughout the cycle.

NOTE: DO NOT add ingredients before installing the Stacked Blade Assembly.

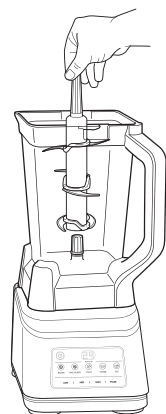
NOTE: If the Stacked Blade Assembly is not fully seated, you will not be able to install and lock the lid.

NOTE: The handle on the jug lid will not fold down unless it is attached to the jug.

- 1 Plug in motor base and place on a clean, dry, level surface such as a worktop or table.



- 2 Lower the Total Crushing® Jug onto the motor base. The handle should be aligned slightly to the right and the Jug should be oriented so the **LOCK** symbols are visible on the motor base. Rotate the Jug clockwise until it clicks into place.

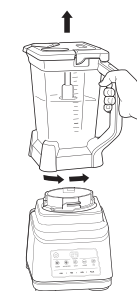


- 3 Exercising care, grasp the Stacked Blade Assembly by the top of the shaft and place it onto the drive gear inside the Jug. Note that the blade assembly will fit loosely onto the drive gear.
- 4 Add ingredients to the Jug. **DO NOT** add ingredients past the **MAX LIQUID** line on the Jug.

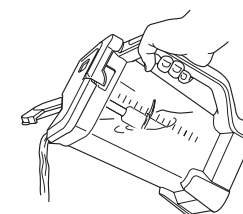
- 5 Place the lid on the Jug, aligning the triangle symbol on the lid with the triangle symbol on the handle. Press down on the handle until it clicks into place. The triangle symbols **MUST** be aligned for the lid to lock and the unit to operate. Once the lid is locked in place, press the Power button to turn unit on. The available program buttons will illuminate and the unit will be ready for use.



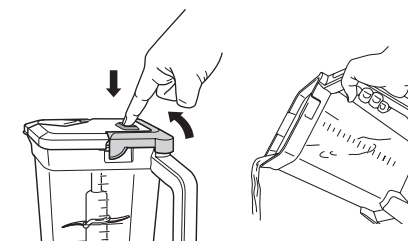
- 6a If using an Auto-IQ® program, first select the program that best suits your recipe. The preset feature will automatically stop at the end of the program. To stop the unit at any time, press the currently active button again.
- 6b If using a manual program, select your desired speed. Once the ingredients have reached your desired consistency, press the active button again, and wait for the unit to come to a complete stop.



- 7 To remove the Jug from the motor base, turn the Jug anti-clockwise and then lift up.



- 8a To pour out thinner mixtures, ensure the lid is locked in place, then open the pour spout cap.



- 8b For thicker mixtures that cannot be emptied through the pour spout, remove the lid and Stacked Blade Assembly before pouring. To remove the lid, press the **RELEASE** button and lift the handle. To remove the blade assembly, carefully grasp it by the top of the shaft and pull straight up. The Jug can then be emptied.



- 9 Turn the unit off by pressing the Power button. Unplug the unit when finished. Refer to the Care & Maintenance section for cleaning and storage instructions.

USING THE SINGLE-SERVE CUP

IMPORTANT: Review all warnings on pages 4-7 before proceeding.

NOTE: Auto-IQ® programs have pauses and changes in speed throughout the cycle.

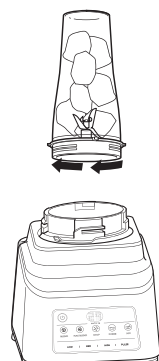
- 1 Plug in motor base and place on a clean, dry, level surface such as a worktop or table.



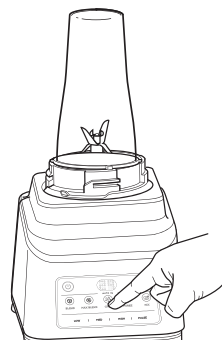
- 2 Add ingredients to the Single-Serve Cup. **DO NOT** add ingredients past the **MAX LIQUID** line.



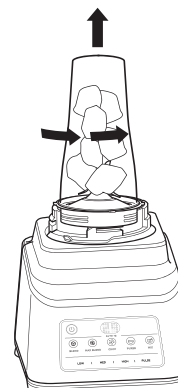
- 3 Install the Pro Extractor Blades® Assembly onto the top of the cup. Twist the lid clockwise until it's sealed tightly.



- 4 Turn the cup upside down and install on the motor base. Align the tabs on the cup with the slots on the base, then rotate cup clockwise until it clicks into place. Once the cup is locked in place, press the Power button to turn unit on. The available program buttons will illuminate and the unit will be ready for use.



- 5a If using an Auto-IQ® program, first select the program that best suits your recipe. The preset feature will automatically stop at the end of the program. To stop the unit at any time, press the currently active program again.
- 5b If using a manual program, select your desired speed. Once the ingredients have reached your desired consistency, press the active button again, and wait for the unit to come to a complete stop.



- 6 To remove the cup from the motor base, turn the cup anti-clockwise and then lift up.



- 7 Remove the Pro Extractor Blades® Assembly by twisting the cap anti-clockwise. **DO NOT** store blended contents with Pro Extractor Blades® Assembly attached. Exercise care when handling the blade assembly, as the blades are sharp.



- 8 Turn the unit off by pressing the Power button. Unplug the unit when finished. Refer to the Care & Maintenance section for cleaning and storage instructions.



- 9 To enjoy your drink on the go, place the Spout Lid onto the Single-Serve Cup and twist lid clockwise until firmly sealed. For storing ingredients in the cup, use only the Spout Lid to cover.

USING THE FOOD PROCESSOR BOWL

IMPORTANT: Review all warnings on pages 4-7 before proceeding.

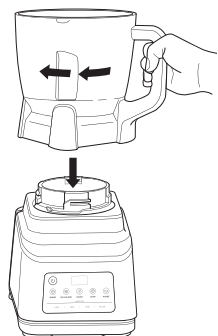
IMPORTANT: As a safety feature, if the blade assembly is not fully seated, you will not be able to install and lock the lid.

NOTE: Auto-IQ® programs have pauses and changes in speed throughout the cycle.

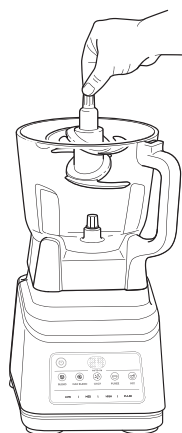
NOTE: DO NOT add ingredients before completing installation of the blade assembly.

NOTE: Please follow the same instructions to install the Dough Blade Assembly.

- 1 Plug in motor base and place on a clean, dry, level surface such as a worktop or table.



- 2 Lower the Food Processor Bowl onto the motor base and rotate clockwise until it clicks into place.



- 3 Exercising care, grasp the Chopping Blade Assembly by the top of the shaft and place it onto the drive gear inside the bowl. Note that the Chopping Blade Assembly will fit loosely onto the drive gear.
- 4 Add ingredients to the bowl, making sure not to exceed the **MAX FILL** line.

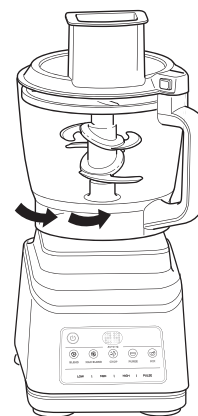


- 5 Place lid on the bowl, with black line on tab aligned slightly to the right of tab on front of bowl. Turn lid clockwise to lock in place. When properly locked, the white line on lid will line up with the black line on bowl. Once the lid is locked in place, press the Power button to turn unit on. The available program buttons will illuminate and the unit will be ready for use.

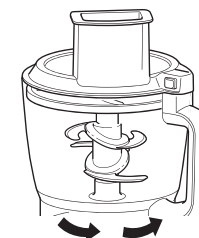


- 6a If using an Auto-IQ® program, first select the program that best suits your recipe. The preset feature will automatically stop the unit at the end of the program. To stop the unit at any time, press the currently active program again.

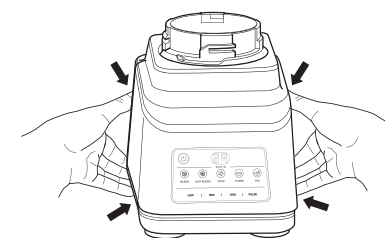
- 6b If using a manual program, select your desired speed. Once the ingredients have reached your desired consistency, press the active button again, and wait for the unit to come to a complete stop.



- 7 To remove the bowl from the motor base, turn the bowl anti-clockwise and then lift up.



- 8 Release the lid by twisting anti-clockwise and lifting upwards from the motor base. Ensure the blade is removed before emptying the contents.



- 9 Turn the unit off by pressing the Power button. Unplug the unit when finished. Refer to the Care & Maintenance section for cleaning and storage instructions.

USING THE SLICING/Grating DISC

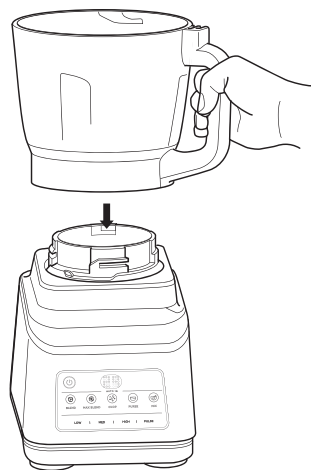
IMPORTANT: Review all warnings on pages 4–6 before proceeding.

IMPORTANT: Use only the LOW setting when using the Slicing/Grating Disc.

NOTE: The feed chute lid features a pusher to guide food through the chute.

NOTE: The Slicing/Grating Disc is reversible. Use the side labeled “Slicer” for slicing. Carefully flip the disc over to the side labeled “Shredder” for Grating.

- 1 Place motor base and place on a clean, dry, level surface such as a work surface or table.



- 2 Lower the Food Processor Bowl onto the motor base and rotate clockwise until it clicks into place.



- 3 Place the disc adapter onto the drive gear inside the bowl.



- 4 Use the finger holes to grasp the disc and place it over the adapter with the side you would like to use facing up.



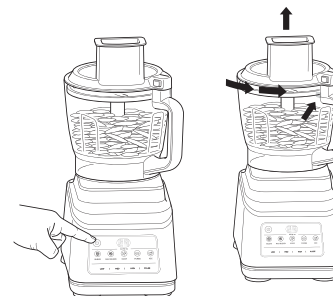
- 5 Place the feed chute lid on the bowl and turn clockwise until you hear a click, indicating the lid is locked in place.



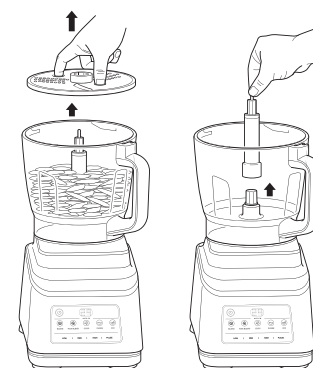
- 6 Plug in the unit, then press the Power button to turn it on. Select LOW. The disc will begin spinning.



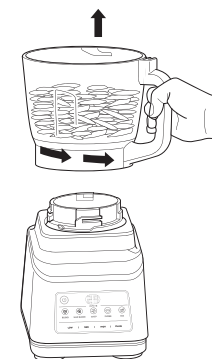
- 7 Add the ingredients you want to slice or shred through the feed chute on the lid. Use the food pusher to help guide the ingredients through the feed chute. The middle piece of the food pusher is removable to use for smaller ingredients.



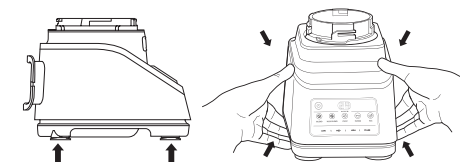
- 8 When finished, stop the unit by touching the Power button and wait for the disc to stop spinning. Press the button on the feed chute lid near the handle to unlock, then turn the lid anticlockwise. Lift the lid from the bowl.



- 9 Using the finger holes, carefully lift the disc out of the bowl.
- 10 Grasp the adapter by the top of the shaft and lift it out of the bowl.



- 11 To remove the bowl from the motor base, turn the bowl anticlockwise and then lift it.



- 12 Press the Power button to turn the unit off, then unplug the unit. Refer to the Care & Maintenance section for cleaning and storage instructions.

CARE & MAINTENANCE

CLEANING

Separate all parts. Wash all containers in warm, soapy water with a soft cloth.

• Hand-Washing

Wash blade assemblies in warm, soapy water using a dishwashing utensil with a handle to avoid direct contact with the blades. Exercise care when handling blade assemblies as the blades are sharp. Thoroughly rinse and air-dry all parts.

• Dishwasher

All attachments are dishwasher safe. It is recommended that the lids, containers, and blade assemblies be placed on the top rack of the dishwasher **ONLY**. Ensure the blade assemblies are removed from their containers before placing in the dishwasher. Exercise care when handling blade assemblies.

• Motor Base

Turn off the unit and unplug the motor base before cleaning. Wipe motor base with a clean, damp cloth.

DO NOT use abrasive cloths, pads, or brushes to clean the base.

STORING

Wrap the power cord around the cord wrap on the back of the motor base. Store the unit upright and store all blade assemblies inside or attached to their respective containers with their lids locked in place.

DO NOT store blended or unblended ingredients in the Single-Serve Cup with the Pro Extractor Blades® assembly attached.

DO NOT stack items on top of the containers. Store any remaining attachments alongside the unit or in a cabinet where they will not be damaged or create a hazard.

RESETTING THE MOTOR

This unit features a unique safety system that prevents damage to the motor and drive system should you inadvertently overload the it. If the unit is overloaded, the motor will be temporarily disabled. Should this occur, follow the reset procedure below.

- 1 Unplug the unit from the socket.
- 2 Allow the unit to cool for approximately 15 minutes.
- 3 Remove the container's lid and blade assembly. Empty the container and ensure no ingredients are jamming the blade assembly.

IMPORTANT: Ensure that maximum capacities are not exceeded. This is the most typical cause of appliance overload.

ORDERING REPLACEMENT PARTS

To order additional parts and attachments, visit ninjakitchen.co.uk

TROUBLESHOOTING GUIDE

⚠ WARNING: To reduce the risk of shock and unintended operation, turn power off and unplug unit before troubleshooting.

Unit doesn't turn on.

- Make sure unit is plugged in.

Display will read "---" once connected to power.

- Place container on base and rotate it clockwise until container clicks into place. Press the Power button  to turn unit on, and the available programs will illuminate indicating the unit is ready for use.

Display reads "Er".

- If the display reads "Er", unplug the unit from the socket and allow it to cool for 30 minutes. Remove the container's lid and blade assembly and empty the contents to ensure no ingredients are jamming the blade assembly.

Lid/Pro Extractor Blades Assembly is hard to install on the cup.

- Place the cup on a level surface. Carefully place the lid or Pro Extractor Blades Assembly on the top of the cup and align the threads so the lid/Pro Extractor Blades Assembly sits flat on the cup. Twist clockwise until you have a tight seal.

Unit doesn't mix well; ingredients get stuck.

- Using the Auto-IQ® programs is the easiest way to achieve great results. The pulses and pauses allow the ingredients to settle toward the blade assembly. If ingredients are routinely getting stuck, adding some liquid will usually help.
- When filling the cup, start with fresh fruit or vegetables, then leafy greens or herbs. Next add liquids or yoghurt, then seeds, powders, or nut butters. Finally, add ice or frozen ingredients.

Motor base won't stick to worktop or tabletop.

- Make sure surface and suction feet are wiped clean. Suction feet will only stick to smooth surfaces.
- Suction feet will not stick on some surfaces such as wood, tile, and non-polished finishes.
- **DO NOT** attempt to use unit when the motor base is stuck to a surface that is not secure (cutting board, platter, plates, etc.).

Unit is difficult to remove from worktop for storage.

- Place your hands underneath both sides of the motor base and gently pull the unit up and toward you.

Unit displays a blinking "... ..." message.

- The unit can detect which container is on the motor base. You may be trying to use a program that is not designed for the container you have installed. The programs will light up, indicating which programs are available for each container.

The unit doesn't create snow from solid ice.

- **DO NOT** use ice that has been sitting out or has started to melt. Use ice straight from the freezer.
- Start with a few pulses and then use a continuous blending cycle.

Food is not evenly chopped.

- For best results when chopping, cut pieces of ingredients in a uniform size and don't overfill the Food Processor Bowl.

The handle on the jug lid will not fold down.

- If not attached to the jug, the handle will not fold down. For storage, place the lid on the jug and press down on the handle until it clicks into place.

NOTES

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

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NOTE: Save these instructions. Keep for future reference.



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